



CRÊPES

- LE CLASSIQUE 7.00
sugar, lemon
- LE SUD 7.50
dolce de leche
- LA NOISETTE 7.50
Nutella
- LA SUZETTE 10.00
Grand Marnier, caramel, orange
- L'ITALIEN 7.50
prosciutto, mozzarella, arugula
- LE FROMAGE 7.50
emmental, gruyère

SALADES

- HOUSE GREENS 7.50
shaved vegetables, dried herb vinaigrette
- ROASTED BEET 12.00
endive, Roquefort, walnut dressing
- VÉGÉTARIENNE SALADE de JARDIN 8.95
toasted pine nuts, Parmesan, red wine vinaigrette
- NICOISE 18.00
seared tuna, haricots verts, new potatoes, chopped egg, mustard vinaigrette

BIÈRE

- CORSENDONK MONK'S BROWN ALE 10.00
- VICTORY GOLDEN MONKEY 8.00
- DUVEL 11.00
- CASTELAIN BIÈRE DE GARDE 11.00
- HITACHINO RED RICE ALE 8.00
- PERONI 8.00
- SCHNEIDER WEISSE 11.00
- SAISON DUPONT 11.00
- BROOKLYN BROWN ALE 8.00
- GOOSE ISLAND "MATHILDA" 8.00
- PILSNER URQUELL 8.00
- BROOKLYN LAGER 8.00
- NUOVA MATTINA 9.00

QUICHES

- VÉGÉTARIEN 9.00
courgette, chèvre
- SPINACH 9.00
gruyère, lardon

worldbean

CAFÉS et THÉS

- HAND POURED COFFEE 3.50
Indonesia Sulawesi Toarco Peaberry, Stumptown Coffee, Brooklyn, NY
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- ESPRESSO 3.00
Colombia El Jordan, Stumptown Coffee, Brooklyn, NY
- Decaf Colombia La Piramide, Stumptown Coffee, Brooklyn, NY
- MACCHIATO 3.25
- CAPPUCCINO 3.50
- LATTE 4.00
- MOCHA 4.50
housemade 58% Guittard ganache
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- TEA 3.00
China Breakfast; Dragon Well; Chamomile, Rishi Tea, Milwaukee, WI

PLAQUES

- COUNTRY PÂTÉ 13.00
cornichons, grainy mustard
- FROMAGE du JOUR 12.50

GARNITURES

- FRUIT SALAD 5.00
- FRUIT 1.50
by the piece

TARTINES et BAGUETTES

- CROQUE MADAME 12.00
pain au levain, gruyère, country ham, organic egg
- SMOKED TURKEY 9.75
baguette, pesto, cucumber
- EGG SALAD 8.75
brioche, watercress
- CHICKEN SALAD 9.50
baguette, hummus, yogurt dressing
- AMERICAN HAM 9.50
baguette, cheddar, housemade pickles
- SMOKED SALMON 12.50
pain de seigle, scallion cream, radish, dill

VIN

SPARKLING

- Vouvray Brut Foreau Loire NV 18.00
- Chinon Brut Rose Gasnier Loire 2008 14.00

WHITE

- Vin de Savoie "Abymes" Roger Labbe Savoie 2009 9.00
- Sauvignon Blanc Patient Cottat Loire 2008 9.00
- Bordeaux Sauvignon Chateau du Cros Bordeaux 2009 11.00
- Riesling Helfrich Alsace 2009 11.00
- Jasnieres Pascal Janvier Loire 2009 14.00

ROSE

- Domaine de la Courtade L'Alycastre Rose Provence 2009 11.00

RED

- Iroulegay Rouge "Ohitza" Domaine Brana sud Ouest 2007 9.00
- Anjou Chateau Soucherie Loire 2008 12.00
- Cotes du Rhone "Vieille Vignes" Sabon Rhone 2008 13.00
- Chateau Haut Bayard St. Emilion Bordeaux 2008 9.00
- Givry Domaine Ragot Burgundy 2007 16.00
- Madiran "Tradition" Chateau Laffitte Teston sud Ouest 2005 11.00
- Chateau de Lascaux Rouge Languedoc Languedoc 2008 12.00

COCKTAILS de CROQUE MADAME

13.00

PARISIAN BLOODY MARY
vodka, tomato, French mustard, thyme, honey, cornichon

LE FLEUR
vodka, St. Germain Elderflower Liqueur, pineapple, orange, champagne, sliced strawberries

WISE OLD SAGE
J.M. Rhum Agricole, Grand Marnier, sirop de canne, grapefruit, sage, fresh pineapple

CROQUE COOLER
V.S. Cognac, English cucumber, lemon, honey, soda

TAHITIAN DREAM
Rhum J.M. Gold, Cointreau, almond syrup, fresh lime, hibiscus sugar

ABSINTHE BUCK
Absinthe, crème de cassis, fresh lemon, ginger beer

AVANT
G'Vine Floraison Gin, muddled white grapes, fresh basil, lemon, tonic

MARSEILLES MANHATTAN
bourbon, sweet vermouth, Angostura bitters, splash of Ricard, brandied cherries

WHITE GINGER
vodka, Domaine de Canton Ginger Liqueur, fresh lime, white grape

FRAMBOISE SOUR
Canadian whiskey, French raspberry preserves, fresh lemon juice, Angostura bitters

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness